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China, Peoples Republic of FAIRS Product Specific Cocoa Powder Based Drinks: DRAFT FOR COMMENTS 2003

Approved by:

Larry M. Senger
U.S. Embassy

Prepared by:

Adam Branson, Wu Bugang

Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China DRAFT Standard for Cocoa Powder Based Drinks (GBXXXX) and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation is accurate.

Includes PSD Changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1]
[CH]

This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Beijing, People's Republic of China. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

Introduction

The People's Republic of China Ministry of Health (MOH) published DRAFT versions of several National Standards in August 2002 on the MOH website (www.moh.gov.cn). This document is an UNOFFICIAL translation of a DRAFT National Standard that appeared on that website.

The MOH has not published a final version to this DRAFT therefore, the previous Standard, if any, is still valid. National Standards that are abbreviated 'GB' and issued by MOH are compulsory standards that both domestic and imported goods must satisfy. MOH standards abbreviated 'GB/T' are voluntary.

At this time, U.S. industry and government officials are invited to offer comments on the DRAFT National Standard. Questions and comments should be submitted to the USDA/FAS International Trade Policy Office of Food Safety and Technical Services by fax (202-690-0677) or by email (ofsts@fas.usd.gov and roseanne.freese@usda.gov). Individuals/organizations offering comments are requested to provide copies of their comments to the U.S. Embassy Office of Agricultural Affairs by fax (86-10-6532-2962) or by email (AgBeijing@fas.usda.gov).

In order to facilitate comments regarding this regulation; please identify the regulation of concern and recommended changes by page, paragraph, and line before forwarding to FAS.

Once finalized, this Standard will be GBXXXX-XXXX Hygienic Standard for Cocoa Powder Based Solid Drinks

BEGIN TRANSLATION

Items noted in the translation of GBXXXX-XXXX Hygienic Standard for Cocoa Based Solid Drinks

Introduction

This Standard corresponds to but is not equivalent with Codex Alimentarius Commission Codex Stan105-1981 Standard of Cocoa Powder and the Mixture of Cocoa Candy.

This Standard was drafted by: The Institute of Food Hygienic Supervision and Inspection of the Ministry of Public Health, the Shanghai Food Hygienic Supervision and Inspection Institute, Tianjin Nudelaiseba Company, Liaoning Hygienic Supervision Institute, and the Public Hygienic Supervision Institute of Tianjin Public Health Bureau.

This standard is drafted by: Ran Lu, Wang Zhutian, Zhao Danyu, Jiang Peizhen, Wang Zhijiang, Wang Xutai and Cui Chunming.

GBXXXX-XXXX Hygienic Standard for Cocoa Powder Based Solid Drink

1. Scope

This standard specifies the requirements for cocoa powder based solid drink, the hygienic requirements and testing methodology for food additive use and for production and processing. This standard applies to solid drinks that use cocoa powder as a main ingredient, with or without the addition of other auxiliary materials, and the products are made without any heating process.

2. Referenced Documents

The clauses in the below standards, though referenced in this standard, have become clauses of this standard. All listed documents are applicable at the time of publication of this standard. However, all standards are subject to modification and the parties that apply this standard should study the possibility of using the recent versions of the following standards.

GB 191	Labels for Packaging, Storage, and Transportation
GB2760	Hygienic Standard for Food Additive Use
GB/T 4789.21	Food Hygiene Microbial Test for Inspection of Frozen Drinks and Beverages
GB/T5009.3	Determination of Moisture Content in Foods

GB/T 5009.11 Determination of Total Arsenic and Inorganic Arsenic in Food

GB/T 5009.12 Determination of Lead in Food

GB7718 National Standard of Food Labels

GB12695 Hygienic Standard for Beverage Manufacturers

3. Requirements

3.1. Raw Material Requirements

Shall conform to the corresponding standards or related regulations.

3.2. Sensory Requirements

Shall have the intrinsic characteristics of sweet-smell, taste and color of cocoa powder. Its form should be in a powder-shape without caking.

Impurities should not be visible.

3.3. Physical Requirements

The physical requirements are shown in Table 1.

Table 1. Physical Requirements

Indexes	Standards
Lead (pb); mg/kg =	2.0
Total Arsenic (As), mg/kg =	1.0
Moisture content g/100 g =	7.0

3.4. Microbial Requirements

The microbial requirements are shown in Table 2.

Table 2. Microbial Requirements

Indexes	Standards
Total colonies, cfu/g =	50,000
Coli bacillus flora, MPN/100 g =	430
Pathogenic bacteria (salmonella, shiga's bacillus, staphylococcus aureus)	Must not be detected.

4. Food Additives

4.1. Shall conform to the relevant standards and regulations.

4.2. Variety and dosage for food additive use shall conform to regulations in GB2760.

5. Hygienic Requirements for Production and Processing

Shall conform to the regulations in GB12695.

6. Packaging

The container and materials used in packaging should conform to the corresponding hygienic standard and regulations.

7. Labeling

The identification requirements for casehardened packages shall meet the regulations in GB7718. The signs on the outer packing boxes of products shall be in accordance with the regulations in GB191.

8. Storage and Transportation

8.1. Storage

The product shall be stored in a dry and ventilated place. Product cannot be stored with any poisonous or harmful materials that could influence product quality.

8.2. Transportation

The product shall be protected from exposure to the sun and rain when transported. Product cannot be transported with poisonous or harmful materials that could influence product quality.

9. Testing Methods

9.1. Sensory Testing

9.1.1. Color, Impurities, and Texture

Take a 20-gram sample and place it on a piece of white paper. Observe the sample under natural light.

9.1.2. Odor and Taste

Take a 20-gram sample and place it into a cup and add 200-ml of water. Examine the product by taste and smell. The results should conform to requirements in 3.1.

9.2. Physical Testing

9.2.1. Moisture Content

Determined according to methods in GB/T5009.3.

9.2.2. Total Arsenic

Determined according to methods in GB/T5009.11.

9.2.3. Lead

Determined according to methods in GB/T5009.12.

9.3 Microbial Testing

Total bacteria colonies, enteric bacteria, and pathogenic bacteria should be examined according to methods in GB/T4789.21.

END TRANSLATION